

Glenskirlie Castle Restaurant Menu

Starters

Hot soup	5.95	Chicken liver pate	7.50
Warm bread/ butter		plum chutney / Scottish oatcakes	
Salmon	7.25	Timbale	6.90
Sloe gin cured salmon / horseradish crème fraiche / Crispbread		Sweet melon, cranberry & mulled wine timbale / orange and prune chutney	
Tartlet	6.90	Haggis Bons Bons	6.90
Caramelised red onion tartlet / goats cheese / red pepper / Hummus		Breadcrumbs / whiskey mustard sauce	
Bread/ rapeseed oil/ flavoured vinegar	4.50	Marinated Olives / Sun blushed tomatoes	3.90

Mains

Steak Pie	14.50	Haddock Goujons	14.50
potatoes / buttered seasonal vegetables.		Beer batter / hand cut chips / lemon/ tartare sauce	
Handmade Glenskirlie Burger	15.00	Pork Loin	16.60
Baby gem lettuce & tomato / hand cut chips / / garlic mayo		grain mustard & honey sauce/ seasonal vegetables/potatoes spring cabbage/ honey & mustard cream sauce.	
Toppings:		8oz Fillet Steak	32.00
Cheese	+1.5	FROM THE CHAR- GRILL	
Bacon	+1.7	Scotch beef / hand cut chips /salad	
Jalapenos and cheese	+1.8	Sauces:	2.5
Goat's cheese and caramelised red onion	+2.5	Monkey gland/ peppercorn /red wine jus.	
Rigatoni	13.00	Fish of the day	17.00
light cream / seasonal greens / herb oil		dill & samphire velouté/ seasonal vegetables / potatoes	
garlic bread		Chicken Breast	15.90
Add chicken +3.5		Cajun chicken breast/ mixed peppers & lemon	
Add bacon +1.7		Cous-cous/ tomato & rocket cream/hand cut chips	
Pithivier	15.50		
Butternut squash, chestnut & shallot pithivier/ Truffle cream/ seasonal vegetables/ potatoes			

Sides

chips/ garlic mayo	3.5	Sautéed garlic mushrooms	3.2
Beer battered onion rings/garlic mayo	2.9	Sauces;	2.5
Garden peas/bacon/baby gem	2.9	Monkey gland/ pepper /red wine jus	

WE HAVE A GLUTEN FREE & VEGAN MENUS AVAILABLE ON REQUEST

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

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Desserts

Pudding 7.25

Sticky toffee / toffee sauce / vanilla ice cream.

Cheesecake of the day 7.50

Cheesecake/ seasonal compote/ Chantilly cream

Mousse 7.50

Milk chocolate mousse/ ginger biscuit base/ orange marmalade/ orange sorbet

Tart 8.00

Spiced plum and orange zest frangipane tart/ Vanilla anglaise/ marzipan ice cream.

Cheese 11.00

Scottish cheese / homemade chutney / quince jelly / mixed crackers.

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